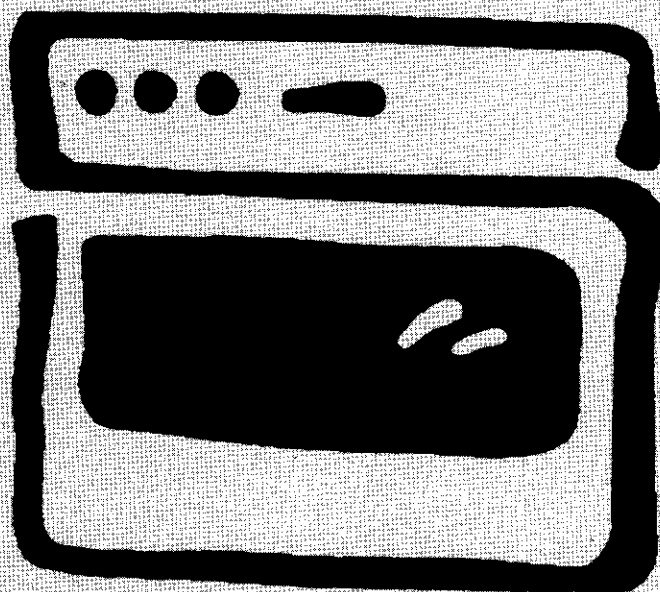


Built-in Oven

Operation and Installation Instruction



EOB 852 A

319288102

~~310-2865-01~~
K/PD-SD 980125

 **Electrolux**

GB

Contents

User instructions


Important hints on safety	4
Total view and control panel	5
Safety equipment	6
Oven cooling fan	6
Prior to the first use	6
First cleaning	6
First heating-up	6
The oven switches	7
Function switch	7
Temperature selector	7
Control indicators	7
The oven cavity	8
Oven accessories	8
Oven runners	8
Application of the oven functions	9
Top- and bottom heat	9
Hot-air	9
Infra-red grill and large surface grill	10
Turbo grill	11
Remarks for baking and roasting	11
Timer / Short term alarm	12
Charts for baking, roasting and grilling	13-16
Useful hints on practical problems	17
Useful hints on technical problems	17
Cleaning	23
Oven and accessories	18
Heating elements on top	18
Grease filter	18
Control panel and oven door	19
Stainless steel surface	19
Oven lighting, bulb exchange	19

Installation instructions

Important hints on safety	4
Installation instructions	20
Unpacking and disposal	20
Built-in in kitchen furniture	20
Built-in dimensions	20
Mains connection	21
Technical data, type plate	23

Important hints on safety



Prior to first use of the appliance do make yourself familiar with the instruction manual. Pay special attention to the hints on safety marked with a . This will prevent from damages to persons as well as to the appliance itself.

Do carefully keep the manual at a safe place and, if need be, pass it on to your successor user.

The appliance is only to be used for its purpose in the household. This appliance is according to international security instructions and quality norms.

The safety measures existing as a matter of self-understanding would, however, not cover all of possible risks of accidents.

Electrical safety

The connection to the power supply must exclusively be carried out by expert electricians. Moreover, electrical safety has to be ensured by expert installation in standard built-in cabinets.

Damaged appliances must not be used. Fuselage to be cut off or unscrewed in case of trouble or failure.

For safety reasons repairing, in particular at live parts of the appliance, has to be carried out by expert electricians or trained service technicians only, as potential danger will result for the user. If a fault occurs, please contact our after-sales-service.

Children safety

Always keep small children away. Make sure that playing children do not operate the appliance.

To protect children against burns from hot heating elements of the oven the oven door is provided with a catch lock, that can normally be opened by adults, only.

As a special accessory for this appliance we offer a safety door with a special glass pane for lower surface temperatures. The result is more protection for children. This part is available as an optional extra from our Central Spareparts Service

Use and operation

Prior to first use the oven must be heated up once. Take care for a sufficient space ventilation.

In case of careless handling there is **danger of burning** oneself at the heating elements in the oven.

The oven bottom must not be covered with alu-foil. The heat will accumulate and may cause damage to the material.

When taking out the hot items do absolutely make use of pot or thermo-gloves.

The opened oven door must not be burdened too heavily, do not sit or step on it.

When connecting additional electrical appliances to sockets close to the oven make sure the connecting wires do not come into contact with the hot appliance and do not get jammed with the hot oven door.

Besides the accessories supplied with the unit do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes. Do please follow the manufacturers' instructions.

After use make sure that the appliance is switched off. All of the rotary knobs have to be reset into the OFF-position.

Cleaning

No heating element must be switched on during the cleaning procedure. Make sure that the oven has cooled down in a way that one may get in touch with interior parts without any danger.

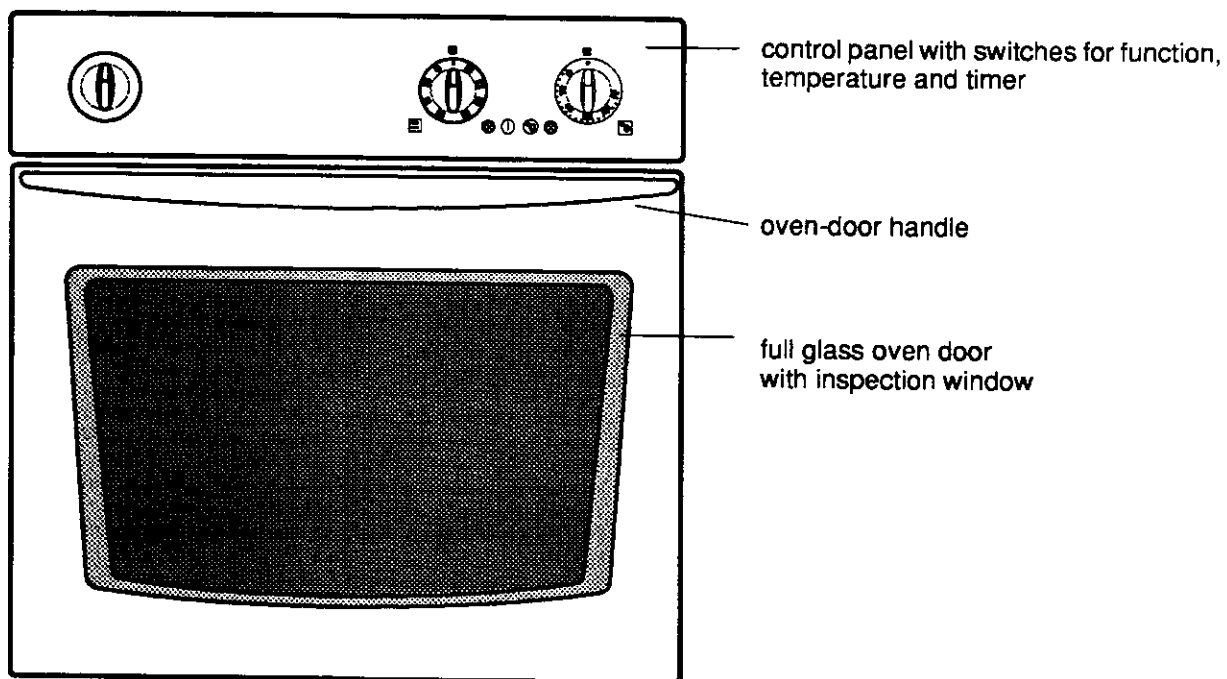
Always keep the oven clean. When heating up fat splashes and spots will cause inconvenient odours.

The oven door must firmly close. Ensure clean sealing surfaces at door and door frame.

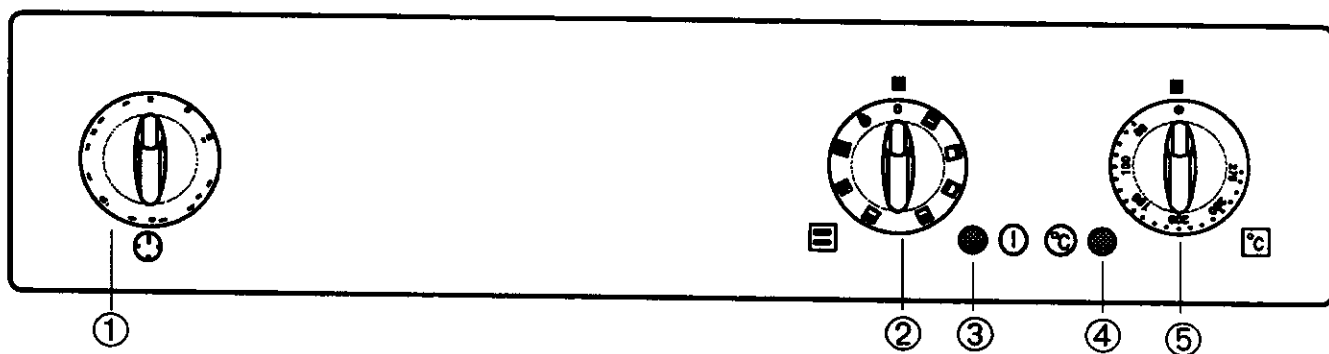
Steam and high-pressure cleaning units are not suitable for cleaning because of the requirements of electrical safety.

The built-in electric oven

Overall view



Control panel

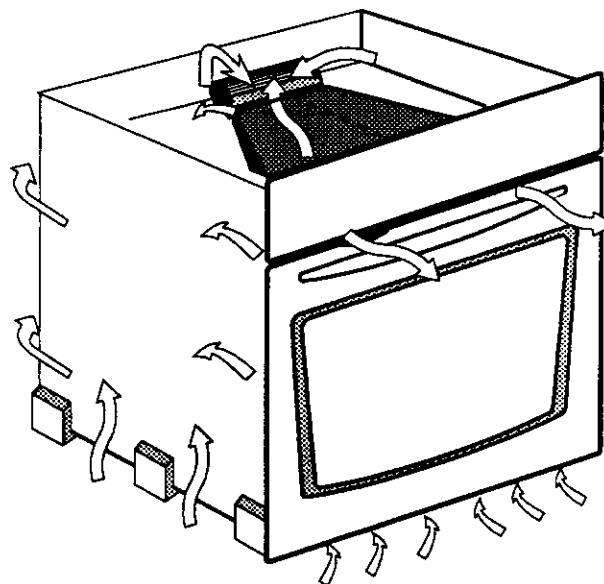


- ① Timer / short-term alarm
- ② Oven function switch
- ③ Function control lamp
- ④ Temperature control lamp
- ⑤ Oven temperature selector

Safety equipment

Oven cooling fan

The appliance is fitted with a cooling fan that will automatically switch on in case of heat being developed and, if need be, continue to run after switch-off of the appliance.



Prior to the first use

First cleaning

In order to remove possible production remnants, clean the appliance once prior to first use.

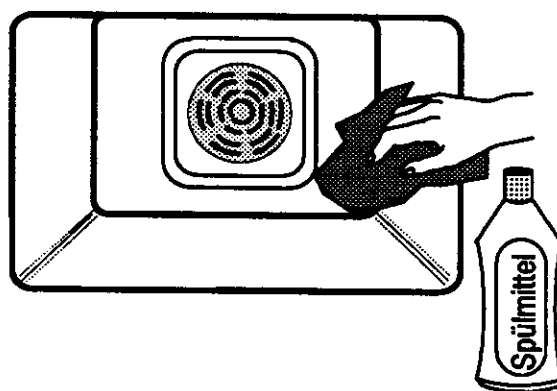
Remove any possibly existing labels and protective foils from the appliance.

Clean control panel and oven door with hot water and a washing-up liquid and dry.

Remove the accessories from the oven and wash them.

The clean-enamelled cavity has to be washed with warm water and a washing-up liquid. Then dry it.

The oven lighting may be switched on for this purpose by setting the function switch to position 1.



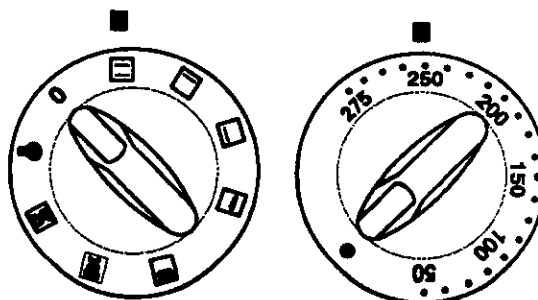
First heating up



Prior to first use the oven must be heated up once. Take care for a sufficient space ventilation.

Set function switch to top / bottom heat and temperature selector knob to 250 °C.


Holding this setting, operate the empty and closed oven for 60 minutes.

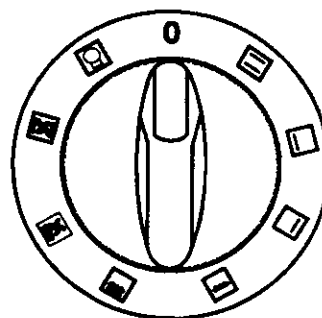


Oven switches









Oven function switch

The function switch can be turned to the left and to the right to the desired position.

The oven illumination is switched on with position  and at a time with all oven functions.



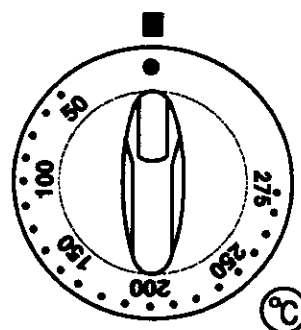
Positions of the function switch

- | | |
|--|------------------------|
|  | Oven illumination |
|  | Hot-air |
|  | Turbogrill |
|  | Large surface grill |
|  | Infrared surface grill |
|  | Top heat |
|  | Bottom heat |
|  | Top- and bottom heat |

Oven temperature selector

The temperature selector knob is switched on by turning to the right from 50 to 275 °C. Do not turn it beyond the maximum setting. For switch-off turn left to 0-setting.

The oven will be heated up after setting of function switch and temperature selector.



Indicators

The function control

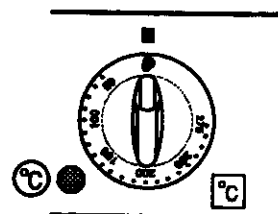
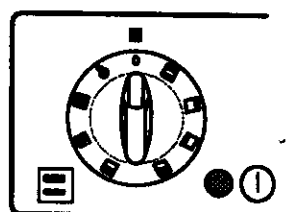
The function control lamp lights up, when the oven or a hotplate are switched on. The indicator lamp goes out, when all switches are in the OFF-position.

The temperature control lamp

shines when the oven heating is on. It goes out, when the set temperature has been reached, and lights up again during reheating phase.



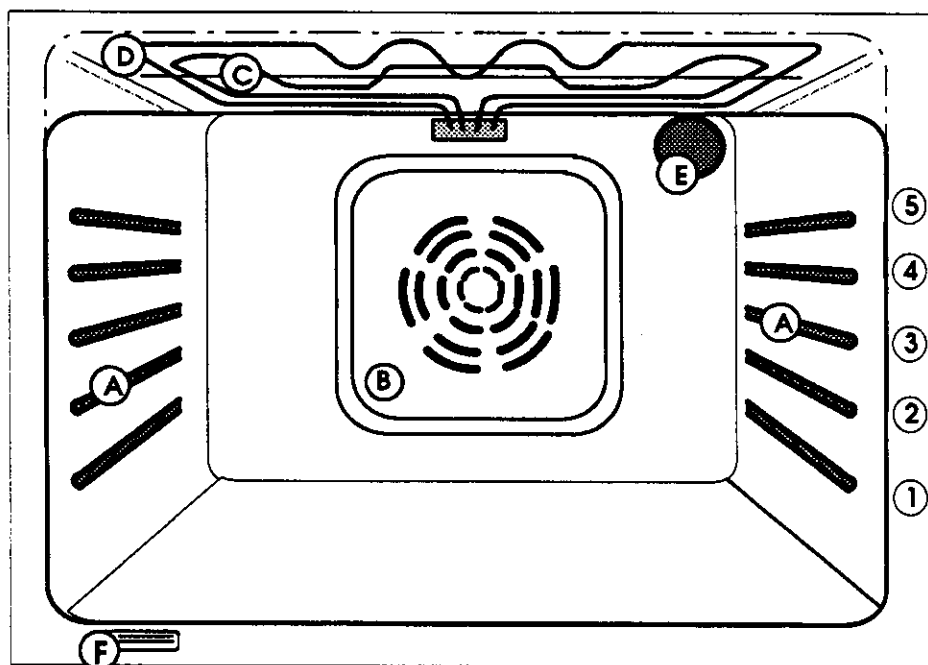
After use make sure that the appliance is switched off. Function switch and temperature selector must be set to OFF-position.



The oven cavity

- A Oven runners
- B Separation panel, rear element and fan behind
- C Infrared grill
- D Top heat element
- C+D Large surface grill
- E oven illumination
- F type plate

- ⑤
 - ④
 - ③
 - ②
 - ①
- Runner level



Oven accessories

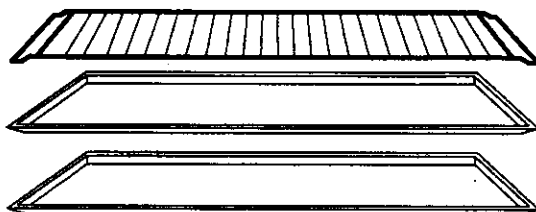


Besides the accessories supplied with the unit do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes. Do please follow the manufacturers' instructions.

The oven has the following accessories:

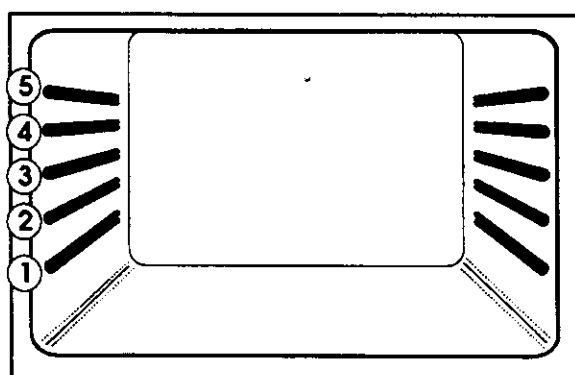
- 2 baking sheets
- 1 wire shelf

Further baking sheets and wire shelves can be ordered with our Central Spareparts Service.



Oven runners

The oven has 4 runners. In the charts and illustrations of these instructions they are numbered from 1 = bottom to 4 = top.



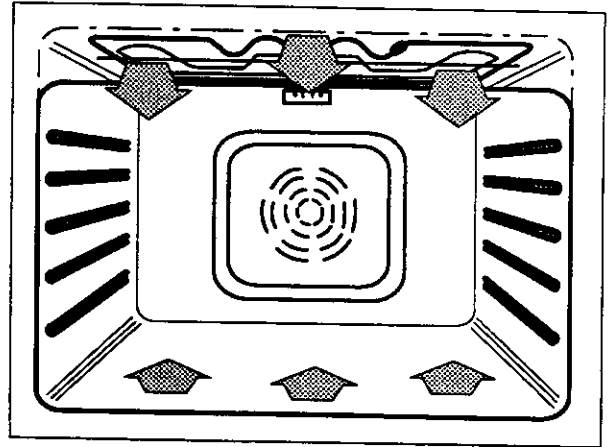
Application of the oven functions

Top- and bottom heat



Heating elementes installed under the oven bottom and at the oven ceiling respectively give off radiant heat to the food. Any temperature between 50 and 275 °C can be set.

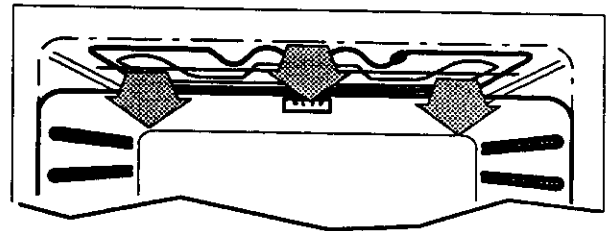
Baking and roasting using top and bottom heat is only possible at one level.



Top heat



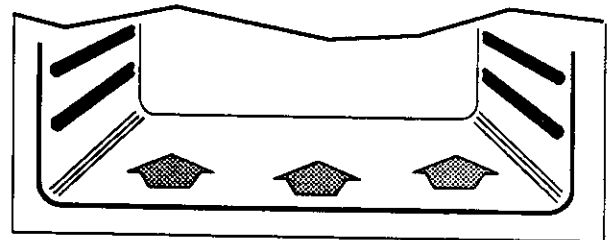
The radiant heat from the element at the oven ceiling is used for follow-up baking, overbaking and gratinating. 180 °C can be reached at maximum.



Bottom heat



The heating element under the oven bottom gives off radiant heat to the items to be cooked. The function can be set for follow-up baking and incrustation on the sheet. 180 °C can be reached at maximum.

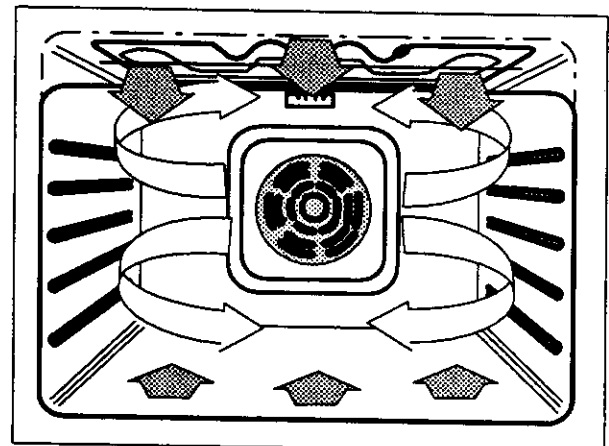


Hot air



The oven is heated by circulating hot air. The fan at the oven back wall intensively moves the hot air in the oven and thus ensures even cooking. Any temperature between 50 and 275 °C can be selected.

Depending on the food you can use up to 3 runner levels.



Grilling



During grill operation the oven always has to be closed. When grilling, do not leave the appliance unsupervised.

Set the function switch to the selected grilling function. Which grilling function is to select depends on the amount and the height of the grill food.

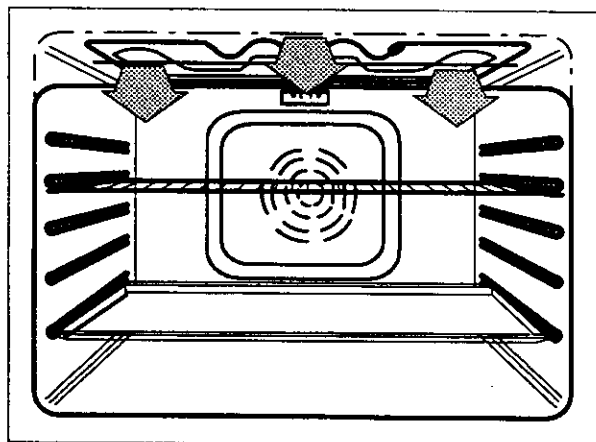
The temperature can be adapted to the particular food, as the oven thermostat holds the temperature within the set range also during grill operations.

For special advices of function selection, temperature setting and runner level please see the grilling charts.



Infrared grill

For small amounts of flat meat as well as for chicken halves, placed in the middle part of the wire shelf. Temperature from 210 to 275 °C.



Large surface grill

For flat items to be grilled, half chickens, etc. on the fully charged wire shelf. This function combines the infrared grill with top heat. Temperature from 210 to 275 °C.

Both surface-grill functions are suitable for flat meat such as steaks, chops, sausages, fish, etc.

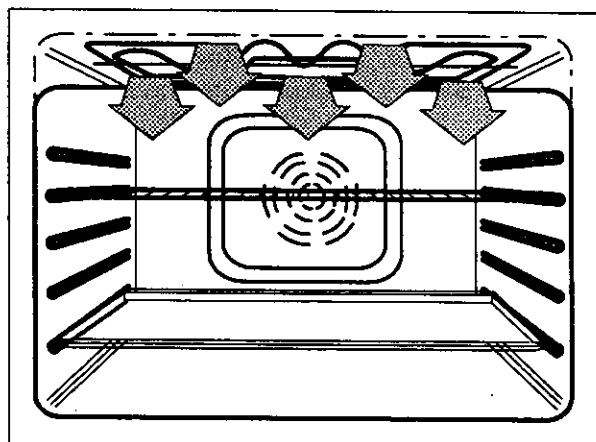
As the radiation heat can brown only the surface of the grill food, same has to be turned over after some time.

Do not insert flat grill food too close beneath the heating element. Baking sheet has to be inserted in runner level 1 or 2.

The large-surface grill functions can, moreover be used:

- for the overbaking of toast,
- for the overflaming of marzipane or icecream
- for the crustation of soufflés.

The grill food has to be inserted on the wire shelf, depending on height, into runner 4 or 5. The distance toward the grill heating element can be varied by inserting the wire shelf with its convexity either turned upward or downward.



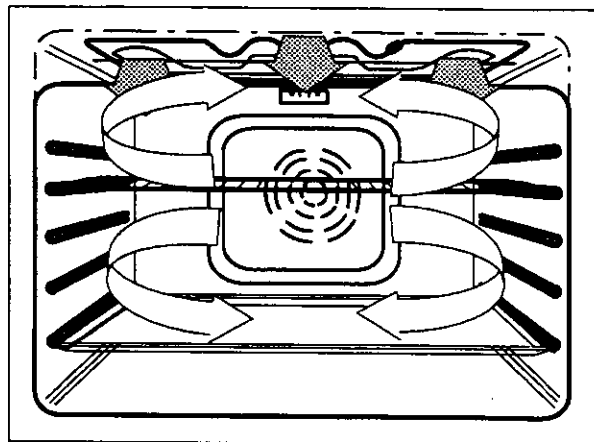
Turbo grill



For high roasts such as pork loin, leg or poultry it is advisable to select the function turbo grill with temperature settings of about 150 to 190 °C.

The infra-red grill operates along with the fan. In this way, not only the surface of the grill food is browned and grilled, but the grill heat is led intensively to all sides of the grill food.

Insert the baking sheet into runner level 1 or 2 and the wire shelf with the grilling food into the runner above.



Remarks for baking and roasting

Roasting with hot-air and top-/bottom heat

The length of roasting time depends on the kind of meat, weight and height of the roast. Basically you reckon per cm height of meat:

- beef, game 14 – 17 minutes
- pork, veal 14 – 17 minutes
- fillet, roastbeef 10 – 12 minutes.

The higher the roast is, the lower the temperature needs to be.

The doneness can be checked by pressing the meat down with a spoon. If the roast does not give way, it is done.

After switch-off leave the roast for another 10 minutes in the oven so that no juice will be running out, when you cut the roast.

Roasting on the wire shelf

Place roast on wire shelf with its serving side turned upward. Insert baking sheet into runner 1 and the wire shelf directly above it onto the runner.

Roasting in the pan

Put lean meat, game or meat loaf directly on the baking sheet or in a vessel onto the wire shelf. Put short-roasts on a sheet into the oven.

In case there is need for a roasting time of more than an hour, put the ingredients for the gravy into the pan only half an hour before the end of cooking time, have them browned and fill in a little hot water.

Using runner levels on baking and roasting

Depending on the food with the hot-air function you can use up to 2 runner levels. We recommend:

- 1 baking sheet: runner 2 or 3
- 2 baking sheets: runners 1+3 or 2+4
- 1–2 high moulds side by side:
wire shelf in runner 1
- flat mould: baking sheet in runner 2 or 3
- 2 flat moulds: wire shelf and/or baking sheets in runners 1 and 3 respectively.

Baking and roasting using top and bottom heat is only possible at one level.

- flat cakes and biscuits on the baking sheet
– in runner 1, 2 or 3
- high cakes, ring or square moulds
– wire shelf in runner 2 or 3.

Bake- and roastware

Use only the accessories supplied with the unit or dark enamelled baking moulds. Do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes.

At baking or roasting with hot-air or pizza function you can use dark and bright baking moulds, baking pottery, heat-resistant moulds and pots. Do exclusively make use of suitable and temperature-resistant baking tins and roasting dishes. Bright sheets and molds do, however, extend the baking and roasting times. Please observe manufacturer's instructions.

At function top-/bottom heat do not use bright and gleaming sheets or moulds.

In the according runner level baking moulds and roasting dishes are put onto the wire shelf. Special hints are given in the baking and roasting charts.

Temperature selection

The hot air function is faster than ordinary functions in supplying the food with heat. Therefore, set the temperature by about 25 °C lower than recommended in recipes for top and bottom heat.

Hint: The household appliance dealer is offering baking / roasting thermometers for the indication of the state of cooking.

Preheating

As the set temperature is reached within a very short time, preheating of the oven before inserting the food is not necessary for most of the baking and roasting operations.

We recommend preheating with:

- meat dishes and short-roasts, such as fillet, roastbeef, schnitzl or cutlet. The meat pores are quicker closed and the item to be roasted remains juicy.
- fancy biscuits that tend to spread easily,
- rolls, quiches, Swiss rolls.

For this purpose and before insertion of the items the oven is heated up until the temperature signal lamp goes out.

Baking with hot air and top-/ bottom heat

Introduction for using the baking chart

The chart on baking operations contains in most cases temperature ranges, e.g. 160–175 °C. Select the lower temperature for the moment. In case of too high temperatures a cake overcrusts too fast, it will collapse or will not rise properly, because only an insufficient amount of water is extracted.

If the baking operation takes too long or if the cake does not brown enough as expected, you may select a higher setting.

The even browning of the cake can be improved by reducing the baking temperature (by about 10 °C). Then prolonging of the baking time is necessary.

You might also have to change the baking time even if you exactly followed the instructions given in the recipe, as the size of eggs, the binding quality of the flour and the material of which the mould is made can vary.

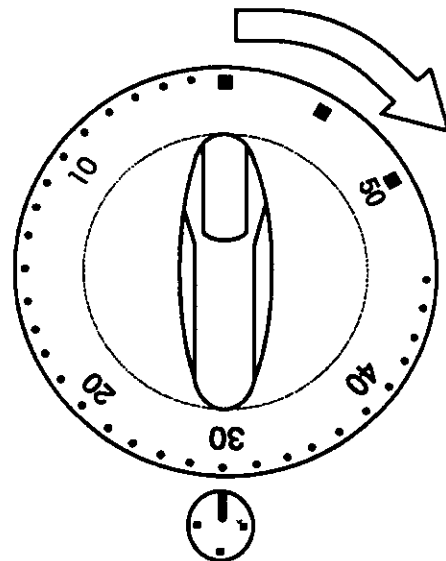
Timer / Short term alarm

Turn the timer-knob to the right and set the desired time.


After expiration a sound signal resounds.

A correction of the short-term alarm setting can at any time be made by turning the knob to the desired scale marking or, if you want to switch off, to the Off-position.


The short-term alarm has no switching function for the appliance. It may be used for any sequence of time in a kitchen.





Roasting



<div>  Hot-air </div>				
Kind of roast	Temperature °C	wire shelve level	drip pan level	roasting time minutes
Roasts				
1 kg pork, per cm of height, well done	160	2	1	14 – 17
smoked pork loin per cm of height, well done	180	2	1	10 – 12
Mince meat	170	2	1	60
Beaf, per cm of height, well done	160	2	1	18
Sirloin, per cm of height	200	2	1	6 - 8 rare 8 - 10 medium
Roastbeef, per cm of height	200	2	1	8 – 10 rare 10 - 12 medium
Roast veal, per cm of height, well done	180	2	1	14 – 17
1 kg Turkey roll, per cm of height	160	2	1	11 – 13
Roast lamb (abbr. 1,8 kg)	180	2	1	90
Chicken	160	2	1	55 – 60
Duck (2 – 2,5 kg)	160	2	1	90 – 120
Goose (ca. 4,5 kg)	160	2	1	150 – 180
Short roasts <div>on baking sheet or drip pan in 1 abbr. 2 levels</div>				
Sausages	*230	3	—	12 – 13
	*230	4 + 2	—	12 – 13
Schnitzel/Chops, coated	*240	3	—	13 – 15
	*240	4 + 2	—	13 – 15
Meat balls	*220	3	—	15 – 20
	*220	4 + 2	—	15 – 20
Liver	*250	3	—	6 - 7
	*250	4 + 2	—	6 - 7
Fish <div>on baking sheet or drip pan in 1 level</div>				
Trouts à 200 – 250 g	200	3	—	20
4 Trout fillets (à 200 g)	180	3	—	22
Fish fillets, coated (ca. 1 kg)	200	3	—	30
Roasting times are approximated times. * = Preheating since the temperature indicator lamp goes out				

Drying up


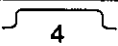

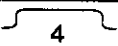

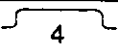

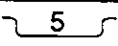

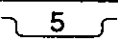

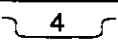

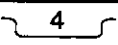

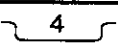

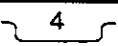

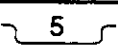

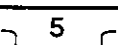

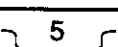

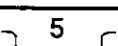

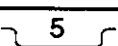
Hot-air function	<div>  </div>	Temperature °C	level from bottom/sheets for 1 for 2		approximated time / = hours
Apples		75	3	1, 3	6 h 10 min.
Mushrooms		50	3	1, 3	6 – 8

Baking


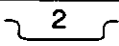
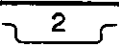
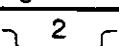
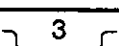
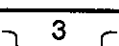
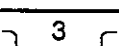
	 Hot-air				 Top- and bottom heat	
Kind of pastry	tempera- ture °C	using levels		baking time minutes	tempera- ture °C	using level
		1 level	2 levels			
Batter in tins or on sheet						
High ring cake	160	1	—	70-75	175	2
Frankfurt ring, meddle high	150	2	—	45-55	170	1
Plain cake, loaf tin	150-160	3	—	70-85	160-170	3
Fruit cake, on sheet	160	3	—	15-20	*180	3
Apple cake, round tin	160	2	—	40-45	*175	2
Batter with fruit coating	160	3	—	30-35	*180	3
Blitzkuchen	160-170	3	—	20-30	180-190	3
Honey cake, on sheet	150	3	—	20-30	*170	3
Short pastry in tins						
Plain tart base, tin	160	3	—	15-20	—	—
Tart with curd (750 g curd) tin 26cm Ø	—	—	—	65-75 +10 min. after switch-off	170	1
Tart with fruit, on the sheet	170	2	—	45-60	180	1
cake with curd, on the sheet	—	—	—	45-55	175	2
formed cake, on the sheet	170	2	—	45-55	180	2
Puff pastry						
Fench apple tart	*170	3	—	40-45	*190	2
Sponge mixture						
Sponge cake (DIN)	*160	3	—	35-40	*170	2
Fruit flan	*160	3	4+2	25-35	*180	3
Omelette surprise	*250	2	—	3-4	—	—
Swiss roll	*180	3	—	15	*190	2
Yeast pastry						
High ring cake	160	2	—	45 - 55	170	1
Medium high ring cake	160	2	—	30-35	180	2
Yeast pastry on sheets:						
with butter /sugar coating	170-180	3	4+2	25-30	180-190	3
with crumble topping	170-180	3	4+2	40-50	180-190	3
with almonds (DIN)	170	3	—	15-20	200	3
with curd coating	—	—	—	45-50	180	3
Fruit loaf (500 g flour)	*150	2	—	65-70	*175	2
Yeast plaited loaf	170-180	3	—	25-35	*200	2
Pizza	*220	1	—	20-30	*250	1
Small pastries						
Meringues	*80-90	3	4+2	120 - 180	*80 - 90	3
Macaroons	140	3	4+2	21-22	*170	3
Butter dough (DIN)	140-160	3	4+2	15-35	160-170	3
Short bread	—	—	—	25-30	180	2
Sponge mixture	150	3	4+2	15-20	*170	3
Approximated times may be changed - Recommended functions and temperatures are bold typed						
* = Preheating of oven since temperature control lamp goes out.						

	 Hot-air				 Top- and bottom heat	
Kind of pastry	tempera- ture °C	using levels		baking time minutes	tempera- ture °C	using level
		1 level	2 levels			
Small pastry						
Puff pastries	*180	—	4 + 2	20	*190	3
Rolls with curd/caraway or poppy seed (aperitif pastries)	*190	—	4 + 2	12-14	*210	3
Yeast dough pastries	*170	3	4 + 2	15-20	*190	3
- with apples	160	3	4 + 2	20-25	180	3
Sponge pastries	*160	—	4 + 2	13	*180	3
- with fruit	160	3	4 + 2	20-30	180	3
Choux pastry						
Cream puff	190	3	4 + 2	30 – 40	*200	3
Strudel and quiches						
Apfelstrudel	160	2	—	55		
Swiss apple quiche	—	—	—	35	230	2
Quiche Lorraine	—	—	—	35	230	1
Cheese and onion tart	—	—	—	40	230	1
Tart with vegetables	—	—	—	30-40	210-220	1
Bread and rolls						
Rolls with raisins	*190	3	4 + 2	15 – 20	*210	3
Breakfast rolls	*220-230	3	4 + 2	15-20	*240	3
Wholemeal bread	*190	2	—	45-50	*210	2
Ryemeal bread	*190	3	—	45-50	*210	3
White loaf in tin	*175	2	—	40-45	*190	1
Flat loaf	—	—	—	20-25	*230	2
Brioche in tin 22 cm Ø	*160	2	—	20-25	*190	1
small Brioche on sheet	*160	—	4 + 2	15-16	—	—
Puddings and gratins						
Pasta au gratin	200	2	—	40-45	—	—
Potatoes au gratin	200	2	—	60-65	200	2
Cauliflower with sauce Hollan- daise	220	3	—	20	—	—
Toast "Hawaii"	*250	3	—	5-8	—	—
Approximated times may be changed - Recommended functions and temperatures are bold typed						
* = Preheating of oven since temperature control lamp goes out.						

Infraread and large surface grilling

Kind of grilling food for all dishes the oven has to be preheated for 3 minutes	Function	Tempera- ture °C	Baking sheet in level	Wire shelve	Minutes side 1 side 2	
4 – 8 pork chops		275	1		15	10
2 – 4 pork chops		275	1		12	12
pork medaillons		270	1		12	12
fillet steak		250	1		5	4
4 fillet steaks		250	1		6	5
2 half chickens		250	1		16	16
4 hals chickens		250	1		25	18
1 – 4 chicken tights		250	1		15	15
4 – 6 chicken tights		250	1		20	15
Grill sausages, up to 6		250	1		6	4
Grill sausages, up to 12		250	1		6	4
Frying sausages, up to 4		250	1		10	9
Frying sausages, up to 6		250	1		10	9
Toast without topping		250	1		1 – 2	1 – 2
for all dishes insert baking sheet in level 1						

Turbo-grilling

Kind of dishes		Temperature °C	Wire shelve	Minutes	turn over after ... minutes
Chicken (900 – 1000 g)		160		50	25
baking sheet in level 1					
Pork rolled meat (2 kg)		160		90 – 95	45
baking sheet in level 1					
Pasta au gratin		180		30	—
Potatoes au gratin		200		20 – 23	—
Gnocchi au gratin		180		20 – 23	—
Cauliflower wirth sauce Hollandaise		200		15	—

Useful hints on practical and technical problems

practical problem	possible cause	remedy
Items to be baked or roasted would not really rise	Wrong temperature setting	Check the temperature set with the indications of the chart
Items to be baked or roasted would not become brown	Too low a temperature	Increase the temperature setting, look into the state of cooking, possibly shorten the time
	Wrong material of tins/moulds	With top and bottom heat make use of dark oven tins only.
Items to be baked or roasted would not regularly brown	Irregular height	Reduce the temperature setting, possibly extend the time
Items to be baked or roasted become too dark	Too high a temperature	Check the temperature set with the indications of the chart, reduce the temperature setting, possibly extend the time
Items to be baked or roasted become too dry	Duration of baking too long because of too low a temperature	Check the temperature set with the indications of the chart, possibly increase the temperature setting and shorten the time

technical problem	possible cause	remedy
The built-under oven would not function	Trouble with the power supply	Check the fuselage
Oven lighting would not come on	The bulb is defective	Replace the bulb - see page ..
Running noises and air flow at the oven door after switching off all functions.	That's no trouble, just the cooking fan continues to run until the oven is fairly cooled down.	



Damaged appliances must not be used. In case of trouble or failure do please cut off or unscrew the fuselage.

Do not do anything with the oven. Inappropriate work may lead to damages with persons and material.

Not being in a position to cure a trouble or failure with the help of the hints do please contact your after-sales-service or your fitter.

Cleaning and care



No heating element must be switched on during the cleaning procedure. Make sure that the oven has cooled down in a way that one may get in touch with interior parts without any danger. Only the function switch may be switched on for oven lighting.

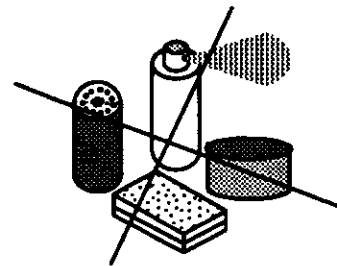
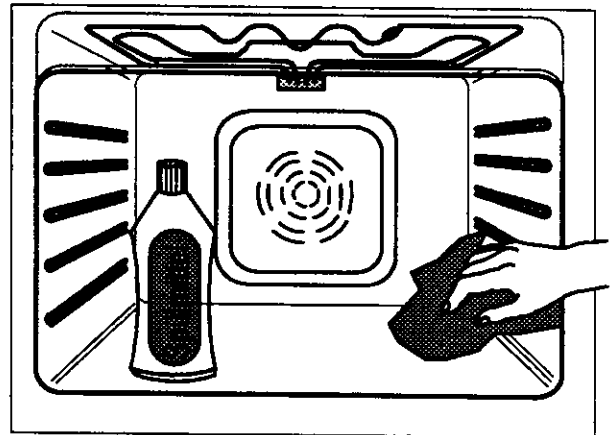
Steam and high-pressure cleaning units are not suitable for cleaning because of the requirements of electrical safety.

Clean enamelled cavity

Carefully and regularly clean the appliance in luke-warm or cold state. Avoid repeated burning-on of soiling.

The oven inside is washed with a warm washing-up liquid and a sponge or cloth. Afterwards wipe out with clear water and dry.

Never use caustic, scouring and scratching cleaners, oven sprays, steel-wool. Same will destroy the catalytic cleaning aid resp. the clean enamelled bottom.



Wire shelf and grill pan, baking sheets and cake moulds

Oven accessories and shelving parts to be cleaned with a warm washing-up liquid. These items are not suitable for cleaning in a dishwasher.

Control panel and oven door



Do please pay attention to clean sealing surfaces at the door and in the door frame.

The control panel and the oven door have to be cleaned with warm washing-up liquid or glass cleansing agent and to be wiped dry. For cleaning the inside of the oven door use only washing-up water.

Appliances with stainless steel surface

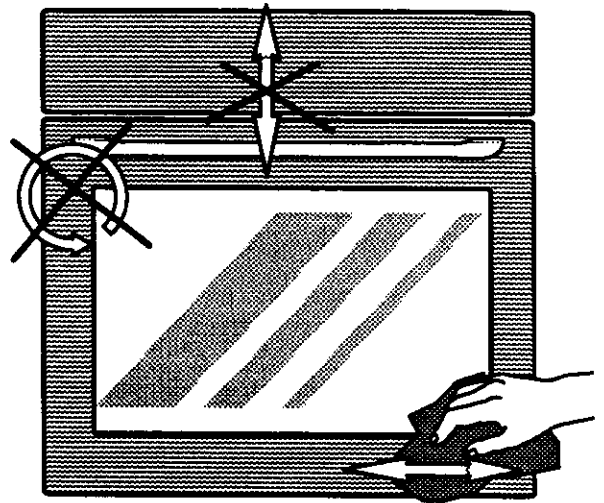


During the cleaning procedure make sure that the stainless steel surface finish (the fine horizontal lines) will not be processed against the structure.

For the stainless steel front side we recommend throughout and regular cleaning and care with suitable stainless steel cleaners and preservative agents.

Please observe manufacturer's instructions. Scratching and scouring agents are not suitable.

Before wiping put the cleaner on a wet cloth and afterwards wash off with water and dry with a clean cloth.



Oven lighting - bulb exchange

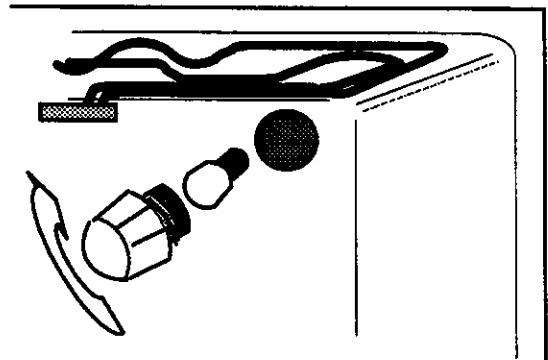


Before opening the oven lamp the oven has to be isolated from the mains. Fuselage to be switched off or removed.

You may replace defect light bulbs yourself.

For the replacement you need bulbs that are heat-resistant up to 300 °C, 25 W / 220-230 V – E 14.

You can buy these bulbs in electronic specialist shops or at the spare parts service.



Round oven lamp on the oven rear:

Unscrew the round protective cover glass, replace the oven lamp and rescrew the protective cover glass.

Installation instructions



The appliance must exclusively be connected to the mains by an expert electrician.

With the installation and in case of a service failure the appliance has to be isolated from the mains. Fuselage to be switched off or removed.

The general rules for the operation of electric appliances, the provisions by the competent electricity supply board and the specifications of these instructions for installation have to be strictly adhered to.

Unpacking

Please do check whether the appliance was delivered in perfect state. Appliances with obvious transport damages must not be connected to the mains.

Disposal



All packaging parts are recyclable, wooden strips are non-treated, foils and hard foam parts marked. Packaging material and old appliances to be disposed orderly.

Do please adhere to the national and regional prescriptions (material separation, waste collection, residuary product yards).

Installation in kitchen furniture



Electrical safety is to be ensured by professional installation.

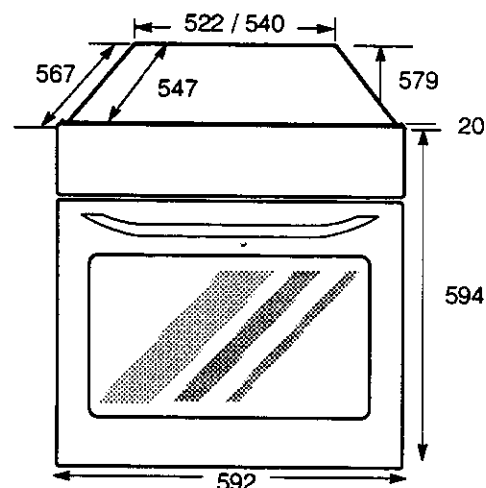
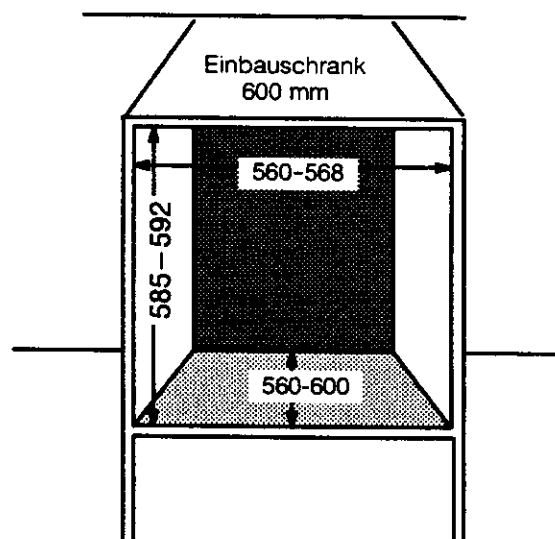
Protection against accidental contact according to the regulations set by VDE or other local authorities must be ensured by correct installation of the appliances. The same refers to the back of the appliance which, even in case of built-in solutions away from the wall, must not be freely accessible.

Built-in cupboards have to be located and fastened in a way that they are stable.

Built-in dimensions

The opening in the cupboard must correspond to commercial dimensions. The hints required are given in the following dimension sketch.

Built-in cupboards have to be located and fastened in a way that they are stable.



With built-in furniture the plastic coating or the veneer respectively and the glue used must be temperature-resistant up to 95°C.

Unsuitable plastic coating and non-heat-resistant glues are the reason for possible deformation and loosening of the coating. When in doubt check with the manufacturer of the built-in furniture.

Prior to first use pull off the appliance any existing protective foil.

With regard to the protection against overheating of surrounding furniture surfaces this appliance corresponds to type Y. This appliance or the built-in cupboard for the appliance respectively may be located with the rear wall and one side wall to whatever high walls or furniture respectively and with the other side to another appliance or furniture of the same height as this appliance.

Mains connection

Prior to connection it should be checked whether the voltage stated on the type plate – i.e. the nominal voltage of the appliance – is identical with the prevailing mains voltage. The type plate is located on the lower oven frame at the left side and is visible after opening of the oven door.

Oven with cord and plug :

put the plug into a by an expert installed socket.

Connection to the mains terminal:

The mains connection must be carried out by an expert electrician. The VDE-regulations and the valid prescriptions by the local power supply boards have to be complied with.


According to existing mains voltage the appliances are to be connected in correspondence with the following diagram of connections.

The heating element voltage amounts to 230 V ~. The appliance will also perfectly perform with the former mains voltage of 220 V ~.

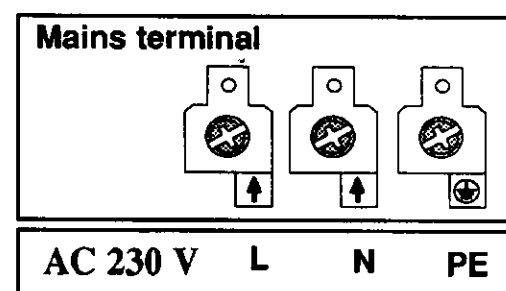
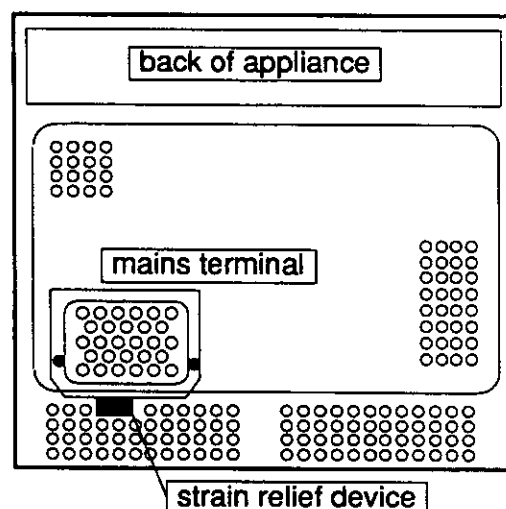
The mains connection must be carried out in a way that an all-pole isolating device is existing with a contact opening of at least 3 mm, e.g. LS-automatism, earth-leakage circuit-breaker or fuse.

A wire of type H05VV-F or of higher rating is to be used as supply cable.

The mains terminal is located at the back of the appliance behind a covering slide.

The protective conductor is to be connected to terminal . The bridges of the terminal board are to be changed accordingly, if need be.

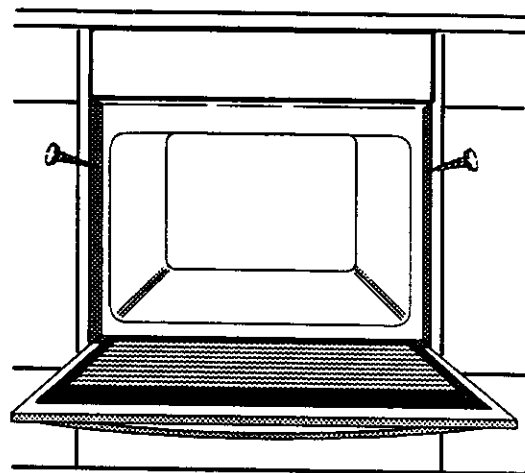
The cable connections have to be established as prescribed and the terminal screws be firmly tightened. Afterwards the supply cable has to be secured by strain relief device.



After completion of the mains connection the built-in or –under oven is located in the cupboard and aligned. The screws and plastic sleeves supplied in a bag are to be inserted at the right and left side of the oven frame and the appliance is to be screwed down in the cupboard.



After connection to the power supply all heating elements are to be switched on shortly at maximum setting one after another, in order to check the operability.



Technical data: :

Outer dimensions

Width	592/540 mm
Height	594/579 mm
Depth	547/567 mm
Depth with open door	1010 mm

Oven cavity dimensions

Width	422 mm
Height	310 mm
Depth	440 mm
Volume	57,5 l

Total weight net 25,5 kg

Connected load:

Top heat	1000 W
Bottom heat	1000 W
Top and bottom heat	2000 W
Hot-air	2000 W
Infra-red grill	1900 W
Large surface grill	2900 W
Turbo grill	1900 W
Cooling fan	30 W
Hot-air fan	30 W
Cavity illumination	25 W

Voltage 230 V ~





Total connected load max ... 3.000 W





Type plates

Note down here the data from the type plate of your appliance. Same is to be seen after opening of the oven door on the oven frame in the bottom at the left side

Make always reference to this info:

- when filing a service call
- when ordering spare parts or accessories
- with technical queries

TYP	MODELL	Prod.-Nr.	Serien-Nr.
BEE1 002	EOB 852 W	948 900 281	
 Electrolux TOTAL max. 3,5 kW - AC 230 V 50 Hz Made in Germany -■■■■- 230 VOLT ~   			

TYP	MODELL	Prod.-Nr.	Serien-Nr.
BEE1 002	EON 852 X	948 900 282	
 Electrolux TOTAL max. 3,5 kW - AC 230 V 50 Hz Made in Germany -■■■■- 230 VOLT ~   			



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